

St George's Hotel

Sample Gluten Free Menu

2 Course £27

3 Course £34

To Begin

Glazed Goats Cheese with Bacon and Honey, Mustard Seed Dressing
Smoked Salmon and Prawn with Coleslaw, Horseradish Dressing and Sea Fennel
Fan of Melon, Spring Berries and Raspberry Coulis
Strips of Beef with Stir Fry Vegetables, Oriental Dressing
Salmon and Crab Tian, Saffron Aioli and Cucumber Dressing
Welsh Cheese and Chive Terrine, Fruit Chutney with Apple, Celery and Walnut Salad

To Follow

Roast Breast of Chicken, Carrot Puree with Roast Potatoes, Glazed Vegetables and Red Wine Gravy
Slow Braised Beef Steak with Horseradish Mash, Glazed Baby Vegetables, Welsh Ale Gravy
Breast of Chicken Wrapped in Smoked Bacon, Creamed Potatoes, Baby Carrots, and Peppered Greens
Pan Fried Rump Steak with Brandy Cream, Mushroom, Tomato and Hand Cut Chips
Fillet of Plaice with Lobster Cream, Saffron and Asparagus, Samphire, Beetroot and Thai Asparagus
Fillet of Salmon with Tomato and Red Onion Dressing, Cherry Tomatoes, Courgettes, Roast Fennel and Cocotte Potatoes
Breast of Duck served with Sticky Red Cabbage, Potato Cakes, Baby Leek, Pea Purée and Game Jus

To Finish

Vanilla Crème Brulée
St George's Eton Mess with Meringue, Raspberry Coulis and Chantilly Cream
Summer Berry Terrine, Vanilla Ice Cream and Raspberry Coulis
Glazed Lemon Tart with Raspberry Sorbet and Mini Meringues
Chocolate and Orange Cheesecake with Orange Syrup
Selection of Ice Creams with Fruit Coulis
Welsh Cheese and Biscuits with Chutney, Celery and Grapes

Choice of Coffee or Tea

Cafetiere of Coffee - £2.90 Large Cafetiere of Coffee (serves two) - £5.50 Pot of Tea - £2.90

For other coffee options, please ask a member of staff or consult the bar menu.

Tuesday, 14 June 2016

Should you have any particular favourite dishes or dietary / allergy concerns please speak to our restaurant supervisor who will work with our chef and endeavour to prepare your meal accordingly. Our menus are compiled with our suppliers' assurances that they are free of GM products. Nuts and seeds are present in our kitchen; we cannot guarantee that any meal will be free of traces of nuts.

All prices are inclusive of VAT